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ADDRESS

Delivered before the Rhode Island Society for the Encouragement of Domestic Industry.

BY SOLOMON DROWN, M. D.—(OCTOBER, 1830.)

Agriculture, although an art most useful and even necessary to mankind, and which has been practised from the earliest ages,—is yet far from being brought to a state of perfection. The object of this art is 'to increase the quantity and improve the quality of such vegetable and animal productions of earth as are used by civilized man; and the object of the agriculturist is to do this with the least expenditure of means; or, in other words, with profit.' What art, then, could be more *worthy* of improvement, and yet how much is expended for the improvement of almost every other art. This shameful neglect in general of what pertains to the furtherance of agricultural science, is not a thing of modern date. Nothing, says Columella, an excellent ancient writer on Agriculture;—*nothing* equals my surprise, when I consider, that those who would learn to speak well, choose an orator whose eloquence may serve them for a model: those who desire to apply themselves to dancing, to music, and to all the frivolous arts, search eagerly a master of melody, a master of the graces, in a word, each chooses the best master in order to make rapid progress under his direction; whereas the art the most necessary to life, and which is nearly allied to wisdom, has neither disciples who learn it; nor masters who teach it. And a modern writer remarks that, the most useful, one of the most difficult, and that which ought to be esteemed the most honorable pursuit in life, has been generally considered so easily understood, that schools, deemed necessary in almost everything else, have been looked upon as of no consequence in this. With respect to instructing a School, and course of Agricultural Lectures here,—Sir John Sinclair, speaking of an Agricultural Professorship established at Edinburgh, observes:—'The utility of such an institution is so evident, that it ought to be extended to all the other universities. The attention of young men, by such establishments, would be directed early to this most useful of all the branches of knowledge.' The science of agriculture is publicly taught in the Swedish, Danish, and German universities, and in some of the German and Russian colleges there are professors' chairs for gardening, forest-culture, &c. The agricultural institution in Prussia, under the direction of Professor Von Thaer; and the establishment at Hofwyl, near Berne, conducted at the expense of M. Fellenberg, a proprietor and agriculturist, are much celebrated. Even Spain, usually inactive on these occasions, in spite of all the prejudices of a bigoted religion, invited Linnæus, with the offer of a large pension, to superintend a college, founded for the sake of making inquiries into the history of nature, and the art of Agriculture. To show further the need of *studying this* as well as other arts,—we may adduce from the author of the, "Wealth of Nations," the following curious and interesting comparison between the husbandman and the artisan or mechanic. He says, that not only the art of the farmer, the general direction of the operations of husbandry, but many inferior branches of labor require much more skill and experience than the greater part of mechanic trades. The man who works upon brass and iron, works with instruments, and upon materials of which the temper is always the same, or very nearly the same: but the man who ploughs the ground with a team of horses or oxen, works with instruments of which the health, strength, and temper are very different upon different occasions. The conditions of the materials which he works upon, too, are as variable as that of the instruments he works with, and both require to be managed with great judgment and discretion. His understanding being accustomed to consider a greater variety of objects, is generally much superior to that of the other, whose whole attention, from morning to night, is commonly occupied in performing one or two simple operations.—In China and Hindoostan, accordingly, both the rank and the wages of country laborers are said to be superior to those of the greater part of artificers and manufacturers.'

The illustrious Washington, in his message to Congress, in 1796, observes:—'It will not be doubted, that with reference either to individual or national welfare, agriculture is of primary importance. In proportion as nations advance in population, and other circumstances of maturity, this truth becomes more apparent, and renders the cultivation of the soil, more and more an object of public patronage. Institutions for promoting it, grow up, supported by the public purse:—and to what object can it be dedicated with greater propriety?'

This is a very suitable place for such an institution, where lectures may be given, and a course of instruction pursued, explanatory of the sciences connected with Agriculture,—vegetable Chemistry, with analysis of soils,—the outlines of Botany, a science so useful to the agriculturist, and horticulturist,—Meteorology, and other parts of Natural Philosophy, &c. Here might be kept, as models, the hand-threshing machine; the machines for breaking flax and hemp without watering or dew-rotting; the most approved silk-reel, &c.

Agriculture, says Sir John Sinclair, though in general capable of being reduced to simple principles, yet requires, on the whole, a greater variety of knowledge, than any other art.—It can never, he says, be brought to its highest degree of perfection, or established on rational and unerring principles, unless by means of experiments, accurately tried, and properly persevered in.—The ardent inquirer, has too long been obliged to rely on vague opinions and assertions which have not been warranted by sufficient authority.—The object of an experimental farm should be, to ascertain facts, *and to publish them*; and as much credit would be acquired, by an intelligent conductor of an experimental farm, for his exertions in detecting errors, as in establishing facts likely to be useful. *One* happy result, says Sir H. Davy, which can generally improve the methods of cultivation is worth the labor of a whole life; and an unsuccessful experiment well observed, must establish some truth, or tend to remove some prejudice.

What part of America is comparable with ours for excellence of climate, and for a disposition in the inhabitants to extend every species of improvement of which it is susceptible. Italy, with her boasted blue skies, and enchanting climate, exhibits not a fairer, more interesting region, nor better adapted for useful subjects of cultivation, than this cradle of genuine liberty, the little State of Rhode Island and Providence Plantations. The operations on the beautiful experimental ground around this Hall, would be calculated to ascertain the best modes of culture, and best implements; the most profitable and beneficial rotations of crops, the best manures, and whether old or new manure is preferable for the generality of crops, &c. No doubt, however, new is best. The using fresh, i. e. unfermented manure, recommended by A. Young and others, has been considered a modern improvement: but this was known to Columella, who observes, Fimum pratis quo vetustius minus prosit, quia minus herbarum progeneret: i. e. the older the dung the less profitable it is for meadows, because it would produce less herbage.—Such fundamental maxims, enforced by actual experiment, would make stronger and more durable impressions on the minds of young agriculturists than the mere reading them. Virgil, in his incomparable Georgics, declares,

———Pater ipse colendi
Haud facilem esse viam voluit:

The Father of Nature himself would in no wise have the ways of tillage to be easy:—And Sir H. Davy observes, 'the vegetable kingdom is not to be considered as a secure and unalterable inheritance, spontaneously providing for our wants; but as a doubtful and insecure possession, to be preserved only by labor, and extended and perfected by ingenuity.'—And Hesiod, an ancient Greek, the earliest writer on Agriculture, whose works have descended to us,—says:

The food of man in deep concealment lies:—
Else had one day bestow'd sufficient cheer,
And, though inactive, fed thee through the year.—
Love ev'ry seemly toil, that so the store
Of foodful seasons heap thy garner's floor.
From labor men returns of wealth behold;
Flocks in their fields and in their coffers gold:
From labor shalt thou with the love be blest
Of men and gods; the slothful they detest.
Not toil, but sloth shall ignominious be;
Toil, and the slothful man shall envy thee;
Shall view thy growing wealth with alter'd sense,
For glory, virtue walk with opulence.
But shun extorted riches; oh, far best
The heaven sent wealth without reproach possest.

Let me repeat it—if there ever should be an agricultural school or seminary established in this State,—this, undoubtedly would be the most suitable place for it;—and such establishments are strongly advocated by some of the most eminent agriculturists and practical farmers of our country. The establishment of agricultural schools in the United States, says an excellent farmer, would produce a new era in our husbandry. They would expand the mind of the rural manager, polish his manners, and tend to render him an ornament and a blessing to society. I conclude by observing, that rural business—the operations of the farmer and gardener,—are but the useful efforts of the *gymnastic* art. Health, acuteness of intellect and contentment,—Heaven's choicest blessings,—spring from such excellent exercise.

Books recommended to Students of Agriculture.—Dr Deane's Georgical Dictionary, Farmer's Assistant, The New England Farmer, and several other valuable periodical agricultural publications—the former containing some of the transactions of the *Mass. Horticultural Society*, and also interesting translations from the best French works on Horticulture, Arboriculture, &c, by its enlightened and indefatigable President. Fessenden's New American Gardener, Loudon's Encyclopedias of Agriculture and Gardening.—Furthermore—there is a little volume extant, entitled 'Compendum of Agriculture, or *Farmer's Guide*,' containing, at least, some useful hints in this most important of all occupations.

CHAMPAIGNE CURRANT WINE.

Mr Fessenden,

Dear Sir—Agreeably to request I have the pleasure to hand you the details of my process for making *currant wine.*

INGREDIENTS FOR 30 GALLONS OF WINE.

3 Bushels or 150 pounds of Currants
75 Pounds of white Havana or dry Brazil Sugar.
3 Pints of white French Brandy, with sufficient pure soft water.

Gather the fruit in dry weather when rather *under* than *over* ripe—mash them to break every berry, but not bruise the stems—add a portion of the water and after stirring well turn the mass on to a strainer over a *grain riddle* or *cheese basket*, rubbing and pressing gently with the hands;—by repeating the operation a few times, all the vinous and saccharine matter will be extracted and much of the *pulp* kept back, which occasions not only too great a degree of fermentation but diminishes the quantity of wine by the lees it forms—saving much trouble in comparison to the usual practice of squeezing and wringing through a strainer, by the fair hands of the willing females to whom the duty is commonly assigned—which not only forces through nearly all the pulp and many seeds, but extracts a *crude acid* from the stems, that is anything but *vinous*. The sugar should be put into a tub or other open vessel with the brandy: and the liquor strained on to it. When the sugar is dissolved, strain the whole through a fine hair cloth or sieve into a strong sweet cask of 32 to 34 gallons and fill up to within 2 to 4 gallons, which leaves sufficient room for the fermentation to proceed; and drive in the bung so that no air can enter or gas escape.

It is desirable that all parts of the process should go on at the same time, and be finished with all possible despatch—observing the same neatness as in a well managed dairy. The sooner the wine is bottled after it is perfectly fine, the more briskness it will exhibit. The maxim 'the better the sugar, the better the wine,' I have found by experience to be correct, and I am inclined to believe, that *double refined loaf sugar*, said to be an indispensable ingredient for the manufacture of Champaigne in France, would produce a wine as much superior as to compensate for the extra expense. I believe 3 lbs. of sugar to a gallon is the common recipe—but no doubt brown *moist* sugar is in general use. I consider 2½ lbs. of dry white amply sufficient (even dispensing with the brandy) for such fruit as I have cultivated. That for white wine or Champaigne not being very common, a description may not be amiss. It is called the Champaigne currant and is a good bearer, the fruit rather inclines to an oval, of an amber tint and much sweeter, but not so large as the white Dutch. To its possessing a more vinous substance, particular attention to observe the process as above and management of the plants, I attribute the superior quality of the liquor to any factitious wine I ever tasted.—When preparing my vineyard at Brighton some 20 years since, I was careful to rub off all the buds of the cuttings that were put under ground and 6 or 8 inches above, which effectually prevents *suckers* and affords a free circulation of air around the bottom. 3 buds only were permitted to shoot, which the next season were shortened to 4, and afterwards pruned so as to resemble a *tree* shaped like a *wine glass*. They were planted in rows 4 feet apart and 5 feet from plant to plant, in quincunx order, that is, they stand *opposite* only in every other row, which give to each tree an atmosphere of about 6 feet,—when the fruit was filling the young shoots were topped 4 or 6 buds. By such management nearly all the force of vegetation is directed to the fruit—enriching and increasing the size so much, that I was often applied to by Market Gardeners for cuttings of my *red currants* as a new and superior variety; and it was with difficulty I could convince them that they were the same kind they cultivated. It should be kept in mind that plants treated in this manner will not last more than 20 years generally—though if permitted to send up suckers every year they may continue a century, but the superiority of the fruit will amply pay for the renewal.

The white currant wine for which the Trustees of the Massachusetts Agricultural Society awarded me the first premium a few years ago, had remained in the cask I believe two years: showed no briskness but was highly vinous and full sweet. The white wine I have made to imitate Champaigne has been drank by competent judges *for very good imported* from France. I have made a very palatable *dinner* wine from the Champaigne currant that has been taken for Sauterne, a favorite French wine,—and from the red currant, wine, equal to that of late years introduced as *French Madeira*, such as we often find in Hotels and Steamboats with the term *French* sunk, and the Madeira *price* raised.—In producing such wine, it is necessary to give air for a short time to increase the fermentation and deprive it of a great portion of the sweetness. When closing a communication much longer than you may perhaps wish, I must remark that it will be in vain to attempt the manufacture of wine upon a large scale either from the grape or any other fruit, unless the operation is promoted with a deep cellar or vault where an equal and cool temperature can be preserved. With particular esteem,

I remain very cordially yours,
Samuel Wyllys Pomeroy.

Boston, 4th July, 1830.

BEES.

Mr Fessenden—The inquiry of a correspondent who signs P. C. in the last number but one, of your valuable paper, on the subject of Bees, is an important one. I agree with him that the 'right subject has not been sufficiently discussed.' It is of much more importance that the plain Apiarian should understand the best means to preserve his bees from destruction by their enemies, (among which the bee moth is by far the most ruinous) than that he should be made acquainted with their peculiar instinctive habits, the internal arrangements and economy of the hive, and the manner in which they propagate their species, &c. I have had some experience in the management of Bees, and in agriculture for a number of years, if you think the few remarks I am about to make will subserve the noble cause in which you are so zealously, and assiduously engaged, you are at liberty to publish them.

I commenced keeping Bees more than 20 years ago with tolerable success for several years, till at length the bee moth began its ravages, and knowing of no method to prevent them, my bees were completely destroyed. I despaired of any further attempt to raise my favorite little insects, till, about 8 or 10 years ago, I heard it suggested that the depredations of the moth might be prevented by raising the hives from the board, by putting a small block under each corner, (as recommended by Mr Stone of Sudbury, Mass.) I procured a swarm, in an old fashioned hive, made of the trunk of a hollow tree. Experience since has satisfied me that the above method is an effectual security against the bee moth, but it is attended by one serious objection, as I have found to my cost, that is, it affords too great a facility to plunderers; having lost one of my strongest and best swarms in this way, it occurred to me that if a hive was raised ½ an inch or so from the board by driving shingle nails into the lower edge so close together as but just to admit the passage of the bees in and out, it would give the bees a better chance to defend themselves against robbers, and be an equal security against the moth. I have tried it with a number of hives and am satisfied that this way is preferable to the other. But a better way than either, I believe, is recommended in Dr Thacher's excellent Treatise on Bees, page 106. I have tried it with three very weak, cast swarms, and have preserved them from the interruption of a single moth. Since I have last kept bees, as above stated, I have lost but two swarms by the moth and these were lost in consequence of their remaining unprotected through a summer when I was absent. One of them was a large, strong swarm, two years old, the other a young and very weak one, while hundreds of swarms, in this vicinity, have been totally ruined by their disgusting and terrible enemy the moth.—The foregoing remarks, if they are worth anything, will chiefly benefit those who choose to keep bees in the old fashioned hives.

REMEDY FOR WOUNDED FRUIT TREES.

In a communication which I addressed to you a year ago last January, I mentioned that I had had the bark gnawed from a favorite young pear tree, by a mischievous sow a short time before, and requested you, or some correspondent to inform me what I could do to save it.—The case was probably thought a desperate and hopeless one, as my request was not noticed; indeed I considered it so, as the bark was entirely torn from the tree more than two feet from the ground and the wood considerably mangled. But I have now the pleasure to inform you, that the tree is yet alive and is now bearing young fruit which promises to come to maturity in due time. The method I took is as follows. The wound was covered with mortar made of equal parts of the droppings of cattle, clay, and old lime plaster, and bound on with coarse tow.—This remained on till spring, when becoming hard and dry, I took it off and applied a covering of grafting cement, made with 3 parts rosin, 3 bees wax, and 1 tallow, and covered the whole with a thick matting of coarse tow, in

which situation it has since remained. The accident has checked the growth of the tree, to be sure, but I think it will recover.

WINTER GRAIN.

If the following simple rules were universally followed, there would be a much greater quantity of Indian corn, and winter wheat raised on old land than what is grown at present. Select a piece of ground suitable for Indian corn and winter grain, (and there are but few farms where such ground cannot be found if properly managed) spread on evenly 20 common cart loads, or upwards, of stable and yard manure to the acre, plough it in just 3 inches deep and no more; harrow it lengthwise of the furrow, cross mark for the rows 3½ feet for the small, or 4 feet for the large kind of corn. Let the corn be properly tended by keeping the ground loose with the plough and hoe, and free from weeds, and if the season is not very unpropitious you may safely calculate on a large crop. But if the ground is hard and stony so that it cannot be ploughed shallow as above recommended, then plough as shallow as possible, and spread on the manure afterwards and harrow it in, and proceed as above directed,—the crop will not probably disappoint your reasonable expectations. As soon as the corn has become ripe or too hard to roast, and if possible before it is touched by a frost, cut it up, bind and carry it out of the field, and shock it in the usual way. If you have drawn the earth around your corn into hills *(which I would advise never to do in any case)* harrow the hills down with a heavy harrow, plough 3 inches deep, and spread on evenly 4 or 5 loads of well rotted manure and sow 3 pecks of good clean wheat to the acre, and plough it in with a light horse plough, and unless something disastrous happens, the summer following your garner may be filled with the finest of wheat. The same directions will apply to ground planted with potatoes. I would insure a crop sown on ground thus managed for ten per cent less than if sown on a summer fallow in the ordinary way.

Yours very respectfully

JNO. TOWNSEND.

Andover, Con. June 28, 1831.

BEES.

MR FESSENDEN—I have for the year past been much interested in the culture of Bees, and have been somewhat interested in the discusion of Drs Thacher, Smith, and others, and amused with their theories.

About the first of June I placed a fine swarm in a dark room six feet square, over my wood house, to prevent swarming and to be out of the way of the moth, fifteen feet from the ground. Some twenty or thirty bees found their way through a crack in a door opening into a chamber, where I had laid by with other boxes an old hive partly filled with comb, in which the bees had perished the last winter for want of food.—The bees could not find their way back—and much to my surprise, commenced clearing out the *old hive* which had not contained a live bee since April. They worked two days before I was aware of it. I opened a window to permit them to escape. They continued to work for three weeks, until I added to them a small swarm which I found hanging on a tree. *I would ask where these* TWENTY *bees obtained a queen—as we are told they will not work without one.* They could not, I think, have found any eggs in the cells, as the hive in question was one into which the bees had been driven from one infested with the worm—long after the season of breeding was past—and too late to obtain a supply of honey for the winter.

Yours truly, S. W.

Northampton, June 23d.

MASSACHUSETTS HORTICULTURAL SOCIETY.

Saturday July 2, 1831.

FLOWERS EXHIBITED.

From Messrs Winships of the Brighton Nurseries, a handsome collection of flowers and a plant of the dwarf Cape Jasmine.

From D. Haggerston, five Carnations and a plant of the Hoya Carnosa.

Fine bunches of Flowers from the gardens of Gen. Dearborn, Z. Cook, Jr, Samuel Downer, S. Walker.

Fine Carnations from Mr Thompson of Medford.

The following letters were read by the President. One from Mr C. PERRY; and one from TH: HOLDUP STEVENS, ESQ.

The vines and seeds will be distributed among the members of the society on Saturday next at 11 o'clock.

Dr James Mease of Philadelphia was elected an honorary member. Mr Isaac Livermore of Boston, a subscription member.

FRUIT.

Saturday, July 2, 1831.

A box of white Antwerp and a box of Red Antwerp Raspberries, of fine appearance, were presented by Hon. H. A. S. Dearborn.

A basket of large and fine Gooseberries, comprising five varieties, was presented by Mr S. Walker of Roxbury.

A box of Downer Cherries, very fair for the season, was presented by Mr S. Downer.

Two boxes of very fair Natural Cherries were presented by Mr Aaron D. Weld of Roxbury.

S. DOWNER, *Chairman pro tem.*

U. S. Ship Concord, Malaga, April 22, 1831.

GENTLEMEN—By the brig Union, Capt. Wade, I send a small box containing a few seeds from Spain and the Islands of Minorca, which I trust will be acceptable.

It will afford me great pleasure to forward from time to time, during my cruise, such plants and seeds as I may be enabled to collect. I have already made arrangements for procuring some of the young shoots of the Cork Tree, and hope to succeed in getting them safely to the United States.

I am, gentlemen, most respectfully,

Your friend and obedient servant,

M. C. PERRY.

Messrs H. A. S. DEARBORN, and ZEBEDEE COOK, JR. Boston.

U. S. Ship Ontario, Smyrna, 1st April, 1831.

MY DEAR SIR,—In conformity to the promise made in the letter I took the liberty to address to you by the brig Daniel Webster which departed for Boston on the 18th ultimo, I now ship to you a box containing a quantity of the Cassabar melon seed spoken of in that letter, and which are undouhtedly geniune; the same box contains also some water melon seeds from the same district and a portion of Pumpkin seed. I do not know that either of these two latter kinds will be found superior to our own, but they may prove worth the trial of raising. I send you also a barrel of grape cuttings, which having been selected and put in earth last fall and being now put forth, may probably stand a better chance of surviving the passage home; they are of the following kinds most esteemed here, viz.—Sultana, Lady's Finger, Rosakie, Roundhites, Mouscata, Prunel's, (Clazomen) Currant and Black.

I ship to you likewise two barrels of the Wild Olive Tree; one of which you will oblige me by re-shipping to Charleston, South Carolina, to the address of my friend Gen. Robert Y. Hayne, as no direct opportunity offers from here. If the Olive can succeed at all in our country (of which I have much doubt,) it must be in a Southern section. The invariable practice here I learn is to engraft the Wild Olive after two or three years' growth, from the domestic tree; if we would succeed in cultivation we must adopt the same plan. The cuttings can easily be procured hereafter, should we find the Native Tree inclined to flourish with us. If these reach you in preservation, and you are not disposed to attempt rearing them in our Northern climate, permit me to suggest the propriety of sending them to some agricultural friend in Florida, the soil and climate most favorably adapted, probably, to the experiments of their cultivation.

The interest I feel in adding my mite to the prosperity of our common country, will I trust plead my excuse for the trouble I may impose on you. I am Dear Sir, with high respect,

Your obedient servant,

TH. HOLDUP STEVENS,
Commander.

General H. A. S. DEARBORN,
Boston, Mass. U. S. of America.

From the N. Y. Farmer.

Copy of a Letter from Thomas William Coke, Esq. M. P. to Mr John Fisher, in reference to the Devonshire Cattle raised by the Messrs Hurlbut, of Con.

HOLKHAM, APRIL 21, 1831.

Sir,—I am this moment favored with your kind letter, and most flattering account of the Devon Oxen. It is to me a pleasing reflection that I was the first person that introduced them into America through my friend Mr Patterson. I thought then at that time, and I am still more confirmed in that opinion now, that they are the most superior kind of cattle in this Island, if well selected. But I beg to be understood, when I speak of the Devonshire red Cattle, it is in praise of *the North Devon Cattle*, with yellow noses and indented foreheads, and yellow around their eyes, which *mark their character, beyond that of the Southern or South Devons*, which have black noses, or intermixed with black. These I beg to be distinctly understood not to recommend, or to be in any way recommended by me, as a superior breed of Cattle.

Be so kind as to express my acknowledgments to Mr Hurlbut, when you see him, and to assure him that I shall be at all times most happy to show him, or any of his American friends, should they come to England, every attention in my power in the Agricultural line.

I remain Sir, your

Obliged, humble servant,

THO. WILLIAM COKE.

M. Fischer, of Vienna, has discovered a new process of Bleaching Straw. Instead of smoking it with sulphur as heretofore, he steeps it in the *muriatic acid saturated with potash.* The straw bleached by this process never grows yellow, and is equally white, besides that it acquires a great flexibility.

From the Genesee Farmer.

CURRANT WINE.

Never expecting to arrive at a competency that would enable me to enjoy the luxury of foreign Wines, I was led to seek for substitutes in our home productions. Having never met with any currant wine that would answer, I turned my attention to cider, obtained sundry receipts for making cider wines and made experiments on them for several years, in order to make cider answer as the substitute for wine; but all my undertakings failed, leaving it to remain cider. Although considerable improvement can be made on the common mode of manufacturing cider, so as to make it worth three or four times the value of ordinary cider, yet the malic acid of the apple, will not afford the vinous flavor, like the tartaric acid of the grape.

I then began the culture of grapes, hoping that out of American grown grapes to be able to make a home-made wine that would serve as an apology for the luxurious flavor of foreign wines.

It is only two years ago that I first met with a currant wine, at Oliver Phelps', in Canandaigua, that possessed a sufficiency of the vinous flavor to characterize it with the name of wine; all the others that I had drank of before, were deficient in the vinous flavor: they were too heavy and of a syrup taste, probably owing to the want of a just proportion in their ingredients.

But finding Mr Phelps' so good an imitation of foreign wine I was induced to imitate it. Accordingly, I took his, and also Maj. John Adlum's receipt for making currant wine, (which I have annexed) and varying their process in obtaining the juice of the currant, to conform with Maj. Adlum's process for making wine of the grape, and last year made the following experiments:

I picked the currants about the middle of July. I had seven pecks, (instead of nine, as given in the receipt for a barrel of wine) washed and pounded them in an open barrel, and instead of pressing out the juice immediately, I covered the barrel with a board and left it to stand and ferment; but (instead of 12, 24, 36, or 48 hours, as Major Adlum prescribes for grape juice) by neglect I let them remain four or five days, when they had gathered some mould on the top; then pressed out the juice by hand; (a press of some kind would have lessened the labor, and to have added a few gallons of water would have obtained more extract from the currants, and also facilitated the straining of it) then, divided the juice into equal parts in order to make two half barrels; one with maple sugar, and the other with honey.

To the one I added thirtyseven pounds maple sugar that had not been drained of its molasses, and sufficient water to make fifteen gallons of the whole; then tested its strength by putting in a *hen's egg*, (Major Adlum's handy and convenient substitute for the *Saccrometer*) and found that it floated the egg, showing about the size of a shilling piece above the surface; then put up the must into the cask.

To the other I put fortytwo pounds of strained honey, and water to make the quantity (fifteen gallons.) After the honey was dissolved, I also tested this with the egg, and found it to show a part of the shell above the surface about the size of a pistareen;—which clearly showed that honey contains as much saccharine, for its weight, as sugar.

The casks were put into the cellar to ferment and make, leaving the bungs open for a few days, then put them in loosely, and in ten or twelve days bunged tight.

In December it was racked off, when each cask afforded two gallons of lees in currant pulp; after racking, it was put back into the casks again, and fined with a pint of skim-milk, and left to stand.

In September I took about two bushel of peaches, (of the Columbian peach) pounded them up, and left them to stand a few days and ferment, as I had done with the currants, from which, with some labor, I obtained about three gallons of juice, and to which I added two pounds of honey to the gallon, and tested it with the egg, and put it up in a small keg, for making.

In October I picked about half a bushel of the Isabella Grapes, and spread them in the chamber for three or four weeks to dry; then mashed and put them into a stone jar, to ferment; by neglect, these were also left to stand nearly a week, when a blue mould had formed on the top, and the acetous fermentation had evidently commenced; from them I obtained about two gallons of juice, to which added two pounds of honey to the gallon, which bore the egg to the size of a two shilling piece above the surface; then put the *must* into a stone jug to make.

Both of these were racked off and fined in December.

Owing to the prussic acid of the Peach, when assimilated with saccharine, not developing the vinous flavor, the like as the tartaric acid of the grape, the peach juice has produced a very inferior liquor in its flavor, although possessing a good body. It is of a pale white cider color, and a strong acid cider taste; so that I consider the experiment of making wine from peaches an entire failure.

That of the grape juice is evidently injured by the acetous fermentation, when suffered to stand too long as before mentioned. It has a dark red Teneriffe color, approaching to the Burgundy, with a cooling taste, owing to the redundancy of the tartaric acid and fixed air. It has been rather an indifferent liquor, but is improving considerably by age, and gives indications that it would have been a successful experiment, had the quantity been larger, and the process been duly attended to.

The currant wine made of maple sugar has its color darkened to Teneriffe by the coloring matter, and its flavor rendered slightly bitter from the impurities of the sugar, clearly showing that the liquor will be improved in proportion to the purity of the saccharine used in making it. It has a slight tinge of the Malaga flavor, and nearly equal in its quality; it is a drinkable currant wine.

But that made of honey promises to become a superior article; it was a suggestion of my own, proposed to Mr N. Goodsell, who at first objected to the experiment,—but having the ingredient, the produce of my farm, I preferred to venture it, and proposed to add a gallon of brandy, according to Mr Phelps' receipt, should he consider the honey as wanting in giving a sufficient body to sustain the liquor; but he objected to that on Maj. Adlum's principle of developing the alcohol of wine, by fermentation, rather than by distillation, as making a more pure and wholesome liquor, and should we find it in danger of pricking we could then add the spirit.

During the first two or three months, the sugar promised to be the better liquor; but afterwards, the honey gained on the sugar until it was racked when it fell back for a few weeks, but afterwards it regained, and continues to increase in superiority over the sugar. It has nearly the color of Madeira, perfectly fine and limpid, with a good body, and the spirit of the honey gives to it the exhilarating properties of *still* champaigne: its flavor denotes the unadulterated purity of its ingredients and physicians have admitted it good for medicinal uses, next to Madeira, and by several persons it has been considered equal to the Sicily Madeira, which retails at two dollars. While computing the ingredients at their market price, and allowing something for the labor, it may be estimated to cost about fifty cents.

Those who do not produce honey, can procure the Havana honey in Rochester at one dollar the gallon, which is estimated to weigh thirteen pounds,—that would need to be clarified;—it can be put into a stone jar, and that into a kettle of water and boiled, which will boil the honey and allow it to be skimmed: or add some of the water to fill the cask, and boil it in the kettle.

The manner in which I obtained the supply of honey in July, was by driving the bees, after they have done swarming, out of the old hive, into a new one.

As the honey was considered as a secondary experiment, I put it into an old half barrel I had on hand, which sprung aleak in the winter, and by the spring I had lost more than half its contents. *I propose* to get an iron bound cask, and have it painted for preservation. They can often be had of the merchants, after having retailed out their imported wines; and to retain their lees, and put the current wine on those lees, will improve its vinous flavor.

J. HAWLEY.

Oliver Phelps' Receipt for making Currant Wine.

Pick your currants in a fair day, when fully ripe, say between the fifteenth and twentieth July. Wash them in a tin cullender clean from dust, then put them into a clean flannel bag, and press out their juice. Measure it, and to every gallon of pure currant juice add two gallons of cold well water, and to every gallon of this mixture add three pounds of good clear brown sugar, the purer and lighter, the better, (excepting the Havana) and to every eighteen gallons of liquor add one gallon of the best French brandy.

When the whole is well united put it into a good clean cask; fill it nearly full, and put a piece of leather over the bung hole with a small weight on it. Take care that the cask is not so full as to work over, as this would injure the liquor, and after the fermentation has ceased, bung the cask as tight as possible. In the month of May following, it will be fit for use, or for bottling, as you choose. All this process must be done with neatness, and you cannot fail in having the first rate of currant wine.

John Adlum's Receipt for making Currant Wine.

Take two bushels of currants, sixteen gallons of water, and from seventytwo to eightyfour pounds of sugar, (according as you would have it more or less strong.) Bruise the currants, add the water, then press or squeeze out all the liquid; then add the sugar, dissolve it, and put it into your cask in the cellar to ferment; keep some of the liquor to fill up the cask as it wastes by fermenta-

tion, and in about ten days bung it up tight, and bore a gimblet hole near the bung, and put a peg in it lightly, and in about a month drive it in tight; examine it in November or the beginning of December, and it will generally be found fine and bright, when it ought to be racked into a clean cask well fumigated with sulphur, and if it is not perfectly fine and bright, *fine it;* after which it may be bottled, or again racked into another cask, as above directed; when it will keep for years in the wood, and be improving.

By taking nine pecks of currants and eightyfour pounds of sugar, a whiskey barrel full may be made, holding from thirtytwo to thirtyfour gallons—if the cask is not quite full, fill it with water.

This mode of making currant wine, will make it more like a foreign wine, than any other I am acquainted with; and as almost every person who has a garden, has a number of currant trees, I give this receipt to enable them to convert such as are not wanted for jelly, into a very fine wine.

NOTE—Thirteen and a half pounds of sugar produce one gallon of liquid. The currants ought to be picked on a dry day, and the wine made the same day, otherwise it will take more sugar, and will not be so neat a wine as if the whole operations were completed in a day.

From Holbrook's Scientific Tracts.

SILK WORMS.

The product of another insect, the caterpillar of a *moth*, whether it be looked upon as an article of commerce, or an object of domestic employment, is well worthy the attention of our country. The raising of silk-worms engaged the attention of an emperor of China, so long ago as twentyseven hundred years before the Christian era; and an empress first attended to the manufacture of silk. This occupation for a long time was confined to ladies of the most elevated standing; but gradually became an employment for females generally. After the quantity of silk manufactured was sufficient to clothe all classes in China, it was used as an article of exportation, and was carried from the northern parts of the Chinese dominions to every part of Asia.—In 555, two Monks brought from China in their hollow staves, silk-worms' eggs to Constantinople; and thus Europe first became possessed of the power of raising silk. In Greece, as in China, females of the first families commenced the care of silk-worms. Next to Greece, Italy attended to the rearing of these insects. About the year 1600, Henry IV. introduced the raising of silk-worms into France, which now derives from their labors 23,560,000 francs anually.—Although in1180, silk was imported into England from China, which was earlier than it had been received in France; still nothing of importance was done towards the introduction of the caterpillar into England, until within the last eleven years,—two hundred years after France had set an example. Although two preceeding attempts had failed to render the cultivation of silk important in Germany, during the past twelve years great efforts have been made there, originating with the Agricultural Society of Bavaria. Prussia and Sweden also, have not been idle; and in the former of these, it has been proved, that 'silk equal to that of Italy may be produced, affording greater profit than any other branch of real industry;' while that raised in the latter country would show 'that the silk raised near the polar circle is equal in strength and firmness to any species cultivated in more temperate climates.'

The cultivation of the silk-worm in this country, is becoming an object of so much importance, that during the year 1828, the Senate of the United States, ordered 2000 copies of a letter from the Secretary of the Treasury, transmitting all the information which could be collected respecting the cultivation of silk in the Union, to be printed for the use of its members. In Virginia, Georgia and South Carolina, the silk-worm has been reared for many years. In 1760, silk was first raised in Connecticut. Since then in New Hampshire, Vermont, Massachusetts and very lately in Maine, this subject has attracted the attention of economists. Connecticut has been eminently successful in her efforts:—in 1825, in the town of Mansfield alone, in that State, the silk manufactured was three hundred pounds—valued at *fifteen thousand dollars*:—in 1826, the County of Windham manufactured silk to the amount of fiftyfour thousand dollars. It is estimated that five thousand dollars' worth of silk is annually sold in one County, (Orange County) in New York; and the whole sale of this article in that State, is calculated at fifteen thousand dollars. When it is considered that the greater part of the labor may be accomplished by females and children, and that it is not only a healthful exercise, but an agreeable amusement, it will be thought a little supprising, that we are so willing and ready to import silk from abroad.

Agave Americana.—At a late meeting of the New York Horticultural Society, Mr Saltus presented an Agave Americana and a specimen of the Hemp manufactured from it, accompanied by the following letter.

Port au Prince, May 3, 1831.

SIR—Referring to my respects of the 20th ult. I have the pleasure now to forward you pr.brig Onslow, the plants you requested. Kegs could not be procured, but I hope they will arrive equally safe as they are.

The mode used for preparing this grass or hemp for market is very simple—a piece of timber similar to that used by curriers in cleaning skins at a certain period of the process of taning, is arranged; the green leaves or shoots are placed on it, and with a piece of hard wood, formed something like a drawing knife, an end in each hand, the green and juicy substance is rubbed off; the white fibres remain and only require drying to be fit for sale.

Should these roots get to hand in good order, I beg your acceptance of them, and am,

Very respectfully, your

Obliged Servant,

H. PHELPS.

N. SALTUS, ESQ. New York.

Horticultural.—Those who grafted their fruit trees in the spring, should look them over and see whether the bandages do not require taking off;—and whether young shoots from the stocks are not depriving the grafts or inoculations of their portion of the sap. If so, they should be cut off; but care should be taken at first, not to trim off all the shoots so as to leave the stock without leaves, for fear of stagnating the sap and causing the death of both graft and stock.—*Genesee Farmer.*

Important Improvement in the Production of Cream.—For about twelve months past Mr Samuel Davis of this city has been trying experiments on the use of milk pans made of zinc as a substitute for those of tin or other materials. His experiments, last summer, on Long Island and New Jersey, were highly satisfactory. He and another gentleman interested, have repeated them this spring, with results equally favorable. They have ascertained that milk in zinc pans will keep sweet four or five hours longer than in those of other materials, and consequently afford a longer time for the cream to rise.

On Wednesday, the 25th inst. we saw 3 tin and three zinc pans having in each nine quarts of milk. The milk, which was just from the cows, had been put in on the Monday previous at three o'clock in the afternoon. On Wednesday at nine in the morning, when we were present at the skimming, the milk in the tin pans had become mostly coagulated or loppard; that in the zinc pans but slightly sour. At two o'clock this latter afforded a second skimming. The result of the churning was, that the cream from the zinc produced three lbs. five oz. and that from the tin only two pounds five and a half ounces. Care was taken to have the experiments correct and fair. In addition to the extra quantity, the butter from the zinc vessels is thought to be sweeter.

We do not know on what principle to account for this effect, except it may be that of galvanic agency. The importance of the improvement will at once be perceived by every one. The pans are very durable, not likely to rust or oxidize, and at a price very little higher than those of tin.

Pans and kettles of every description are manufactured by the proprietors of the patent, Messrs. John Westfield & Co. No. 163 Mott street, New York. We hope farmers will lose no time in furnishing themselves with one or more pans to try the experiments.—*N. Y. Farmer.*

Pendulum Churns.—We should suppose one of the easiest hand churns in use, is that operating by a pendulum. A child of eight or ten years old can sit down and move a double churn without difficulty, during the time requisite to produce butter. A patent has been recently taken out by persons in this city, and extensive sales made. It is, if we are not greatly mistaken, an old invention.—*N. Y. Farmer.*

Different Flowers on the same Stock.—The new Monthly Magazine gives the following method of obtaining flowers of different colors on the same stem: Split a small twig of elder length ways, and having scraped out the pith, fill each of the apartments with seeds of flowers of different sorts, but which blossom about the same time;—surround them with mould, and then tying together the two bits of wood, plant the whole in a pot filled with earth properly prepared. The stems of the different flowers will thus be so incorporated as to exhibit to the eye, only one stem, thowing out branches covered with flowers analogous to the seed which produced them.

Insects.—The Curculio continues his ravages upon the plums, apricots and nectarines; most of which are already destroyed in this neighborhood. The yellow bugs which destroy melons and cucumbers, have been foiled by the aplication of coal dust, and appear to have deserted our gardens.—*Genesee Farmer.*

NEW ENGLAND FARMER.

BOSTON, WEDNESDAY EVENING, JULY 6, 1831.

FOR THE NEW ENGLAND FARMER.

ON PARSNIPS.

As there is no inconvenience in giving to a subject a little forethought, I beg to say a few words respecting *Parsnips*; notwithstanding the time for preparing the ground for a large crop this year has passed. But a small quantity may be raised even this year, by way of experiment; and some parsnip plants may yet be set out for seed, to be gathered in the fall for a full crop in 1832, should the experiment of the present year prove encouraging.*

Deep ploughing may be expected to be requisite for every plant with a tap root; but the ploughing must be deeper for parsnips than for carrots, to prevent the shooting out of large *side* roots, which would not only render the parsnip inconvenient for harvesting, and for handling afterwards, but diminish the *central roots*, in which its nourishment chiefly lies. This deep ploughing, however, will bury many weeds, put out of the way many insects, and prepare the ground for wheat and other important crops, especially those having deep roots. The plant in question affords a variety to the farmer, in his culture, to meet the accidents of seasons, as well as a variety in their food to some of his farming stock.

The parsnip also, when harvested properly, is not readily affected by frost. It requires no animal or vegetable manure, and may be cultivated, with proper care, for several years on the same spot. We have not as yet, perhaps, had much trial of parsnip crops among the farmers of the U. S. but if we trust to English accounts, they are valuable for horned cattle, swine, and horses, and are likely to merit attention here, where (especially to the eastward) parsnips may be raised to great perfection in garden culture, as the writer of this article cheerfully testifies.

Mr Arthur Young shall be our principal evidence as to the general merit of a parsnip crop on a farm; and my citation from him will be taken from the *tenth* edition of his *Farmer's Calendar*, printed in London in 1815.—His words are as follows:

'Of all the crops which the farmer can cultivate, the parsnip is the most valuable; but it demands a better soil than any other crop he can put into the ground. If he has not land of an extraordinary quality he had better not venture on the culture. They love a very deep soil, dry, sound, friable, sandy loam; ploughed as deeply as possible, towards the end of autumn, and left for the frost to *pulverize* and *sweeten*. About the 10th of February [he here speaks of England] if the weather be favorable, it will be proper to sow and *harrow in* five pounds of seed per acre, which will come up in about *six weeks*.'

Under the head of the month of March, Mr Young adds the following paragraph. 'Early in this month parsnips are to be sown. They are not to be recommended except in the deepest and richest soils. The land should be dry, but very fertile.—The putrid, rich deep sands, worth 40 or £50 an acre; the deep, friable, sandy loams that are as good two feet deep as on the surface, are the soils fittest for this root. On these they come to a great size; and no other crops on such land, can pay better. Where the soil is proper, *the inducement to cultivate them is very great*; for they will fatten bullocks as well as oil-cake, and are excellent in fattening hogs. Of all common roots they are the most saccharine.

'The tillage and management is the same as for carrots, but they demand deeper ploughing. Four or five pounds of seed is the proper quantity, sown broad cast; and the first week of this month the right time.—If the weather is favorable they may be sown the last week in February; and *harrowed* in. Both these roots have been tried in *drilling*, by very skilful drillers; but they have not answered like broad-cast crops.—Nothing prepares better for *wheat*, if due attention be paid to keeping them entirely clean.'

We here take leave of Mr Arthur Young himself to notice a part of the report of a certain Mr Budd, a considerable farmer, near Guilford, in Surry, in England, cited in Mr Young's Calendar. Mr Budd found the parsnips valuable for his hogs, his dairy cows, and his horses; saying that five of the latter gained him each, half a guinea a week for ten weeks, besides saving him hay.* An ox had a most unusual quantity of fat within him, besides making admirable meat. [See *Arthur Young's Calendar* as above p. 92-94, 135.

In Monk's Agricultural Dictionary vol xi. p. 272-275, we have an addition to these accounts, but with some variation. The first article is from Mr J. Hazard, who writes thus.

'To cultivate parsnips so as to make them advantageous to the farmer, it will be right to sow the seeds in autumn, immediately after they are ripe, or come to perfection; by which means the plants will appear early in the following spring, and will get strong before the weeds can grow to injure them. Frosts never affect the seed, nor do the young plants ever suffer from the severity of the seasons. Not only on this ground but for many other reasons the autumn is preferable to the spring sowing, as the weeds at this latter time will keep pace with the parsnips; and often when they are hoed or cleared, great part of the crop is pulled up, cut out, or otherwise destroyed, as (when sown in the spring) they are so small, when they first appear, as not easily to be distinguished from the weeds. If no rains fall at that season some of the seeds will not vegetate, till late in the summer; and the few plants which do appear will scarcely pay the expense of cleaning them. Besides they will never grow to any size, but be sticky, or cankered, and consequently will be destitute of nutrimental juice; while on the contrary those which are sown in autumn will be large.

'The best soil for parsnips is a rich deep loam; next to this is sand; or they will thrive well in a black gritty soil; but will never pay for cultivation in stone, gravel or clay soils, and they always are largest where the earth is *deepest*. Dry light land is pleasing to them; but stiff or hide-bound land is destructive. If the soil is proper they do not require much manure. A very good crop (says the writer) has been obtained by himself for *three successive years*, from the same land without *using any manure*,—but when he laid *sand*, at the rate of about forty cart loads per acre, upon a *very stiff loam*, and ploughed it in, he found it answered very well; from which he concluded that a mixture of soils may be proper for this root.*

It is best to sow the seed in drillss at about 18 inches distance from each other, that the land may be more conveniently hand or horse hoed; andt hey will be more luxuriant if they undergo a sound hoeing, and are carefully earthed, so as not to cover the leaves.

If people would in general be attentive to the soil, the season for sowing, the cleaning and earthing up of the plants, and raising their seed from the largest and best parsnips (which should be selected and transplanted† for that purpose,) there is no doubt such a crop would answer better than a crop of carrots. They are equal if not superior for fatting pigs, as they make their flesh whiter; and the pigs eat them with more satisfaction. When they are clean washed, and sliced among bran, *horses* eat them greedily.' *Bath Papers*, vol. iv. 1788.

Another writer in the same volume of the Bath papers, says 'I am of opinion that there is a plant, I mean *Parsnip, which has not been yet tried by any of your correspondents.*—but which is in France, and in our adjoining islands [in the British channel] held in high estimation as a food, particularly for *cattle and swine*. In Britany [in France] especially, they mention it as little inferior in value to *wheat*, whilst cows fed with it in winter (say they) give as good milk, and which yields as well flavored butter as milk in May or June; and in as great abundance. It is much commended for *swine, which rear young pigs*. It also proves very useful in fattening pigs.'

Here end our citations from the Bath Papers.

After the reference just made to *French farming* on the subject of parsnips, something might have been expected to have been found in the *Maison Rustique*; but in its tenth editon (in 1775) nothing of moment appears; except that parsnips are said to be of two kinds, *white and yellow*; and that more apprehension is expressed of frost acting upon the crops, put up for keeping, than Dr Deane seemed to think necessary in his edition of the *New England Farmer* for 1790.

Though the experience of the writer of this letter only regards the parsnip in *garden culture*, in the northern part of the Union, yet this experience proves that the Parsnip may be cultivated with *spring sowing*, like the carrot. It may be added also that the Surrey Farmer (Mr Budd above mentioned) varied his mode of giving his parsnips to his animals, when he found them for the moment glutted with them. And lastly, let it be recollected, that a variety of farms have spots of *deep soil*, which their annual crops never employ *down to its bottom*: and that it is so much gain to a farmer, when any of this deep soil is brought from time to time into *extra use*.

I am, Sir, your constant reader, S. O.

Hallowell, June 1831.

* This was intended for last week's paper, but received too late for publication.—EDITOR.

* If parsnips, like carrots, when given alone furnish weight of carcase rather than strength; then should immediate service be required, strength and bottom may easily be gained by a mixture of more heartening food with the root in question.

* It is an established rule that the proper mixture of soils by art, is in the first instance equivalent to manure; or is a *permanent* manure. Manure which is absorbed may be added.

† The only reason for taking up the plant, when it is destined for producing seed, is to have the power of selecting the best; but when it is known that the plants are all good, to transplant them is doing much mischief and losing time.

BEES.

Mr Fessenden—It is proper that those persons who make use of the bee-hive furnished with glazed Drawers, should be informed that they will find it difficult to drive the bees out of the drawers while taking the honey, unless the glass be covered; but if the drawers be entirely dark, the bees will immediately rush out at the aperture by which they entered.

In case of receiving a sting, there is no remedy that affords such speedy and effectual relief as tobacco moistened with vinegar.

I have four swarms that have this season taken possession of contiguous empty hives without swarming in the usual mode. It is only necessary to place hives in contact with apertures of communication, and to keep the empty hive dark without any outlet in front. I am yours,

Plymouth, July, 1831. J. T.

Fat Cattle.—Col. Stevens, of Dutchess county, N. Y. passed through this village last week with about 90 head of cattle, for the New York market. He informed us that he had paid 70,000 dollars this season for cattle purchased in the vicinity of Connecticut river, in Massachusetts, New Hampshire and Vermont.—*Northampton Gazette.*

The season.—This is a growing season, and a very busy one for farmers. Corn and broom corn are unusually promising. There is a great crop of grass, but the weather has been unfavorable for hay making. Many fields of rye, it is said are blasted.—*Ibid.*

Corn Bug.—The Lansingburg Gazette states, that a black bug, about the size of a lightning bug has recently made its appearance in the neighborhood of that village—and says that it is the worst enemy to corn the farmers have ever known. Whole fields have been destroyed by it.

Why Cream collects on the surface of Milk.—When a vessel of milk is allowed to remain a certain time at rest, it is observed that a stratum of fluid will collect at the surface, differing in many qualities from that upon which it rests. This is called *cream*; and the property by which it ascends to the surface is its relative levity; it is composed of the lightest particles of the milk, which are in the first instance mixed generally in the fluid; but which, when the liquid is allowed to rest, gradually rise through it, and settle at the surface.—*Dr Lardner's Cabinet Cyclopædia.—Hydrostatics and Pneumatics.*

Temperance in New Hampshire.—According to a late report of the N. H. Temperance Society, as given in the N. H. Statesman, the consumption of ardent spirits in that State has been reduced in the proportion of about 4-9ths, making an annual saving of expenditure in this article of $268,000. The present consumption is estimated at 2 gallons to each individual, at an annual cost of $335,000.—*B. Falls Int.*

The first edition of Halsted's Dyspepsia, 10,000 copies, having been sold, another of 1000 is just published.

Wrought-Iron Ploughs.—Bar-Iron, &c.

Wrought-Iron Ploughs, of all sizes.—*Also*, A Complete assortment of American, English, Swedes and Russia Bar Iron—American Braziers' Rods—Spike and Nail Rods, Shoe-Shapes—Hoop and Band Iron—Steel of all kinds—Pipe-box and Mould-board plates, &c. constantly for sale by GAY & BIRD,

6ms. No. 44, India Street, Boston.

Bees.

The Subscriber has 300 swarms of Bees for sale, in his Patent Slide Beehives, at 20 cents per pound, weight of each swarm from 40 to 100 lbs. tare of hive deducted; the price of the Patent hives is $2 a piece, and the price of a single right $5.

Also for sale, 200 swarms of bees in the old fashioned hive, price 17 cents per pound, tare of hive deducted.

The above will be delivered within fifty miles of Boston, in good order, (warranted free from moths or otherwise damaged) by the first day of March, 1832.

All letters must be sent in before the first day of September, 1831, so as to have time to transport them from Maine. EBENEZER BEARD

july 6 ep2m

Brass Syringes.

For sale at the Agricultural Warehouse, Nos. 51 and 52 North Market street, a very useful article for destroying Caterpillars, Bugs and other insects. Likewise to prevent the mildew on Vines and Gooseberry Bushes.—See N. E. Farmer, vol. 8, page 358 and 363.

Turnip Seed.

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market Street, Boston, 200 lbs. White Flat Turnip Seed, *the growth of the present season*, raised in this vicinity expressly for this Establishment.

Also—Ruta Baga of the very first quality, of both American and European growth; Yellow Aberdeen, Yellow Stone, White Norfolk Field, and Yellow French Turnips; Long Prickly and other Cucumbers, for pickling, warranted genuine and fresh. july 6

Farm Wanted.

Wanted, a first rate Farm in the vicinity of Boston, containing 100 to 150 acres of land, with a good and convenient house, barn, &c.

Letters (postage paid) addressed to R. S. H. Salem, Mass. giving a particular description of Farms, offered, cash price, taxes, &c., will receive immediate attention.

The true Sugar Beet.

For sale at the New England Seed Store, 52, North Market street, Boston, 100 lbs. of the true French Sugar Beet Seed,—received this day from Paris, by the last Havre packet, via Newport. The excellence of this root for cattle, and for culinary and other purposes, is too well known to require comment.

Also—Large and Small Lima Beans—Early Dwarf Beans—several varieties of pickling and other Cucumbers—Radishes, Lettuces, Cabbages, Turnips, &c.

Broom Corn.

Also, just received, a few bushels of prime Broom Corn raised last season in the vicinity of Connecticut river.

Sheep—Sheep.

Valuable Books on the best method of forming good flocks, of increasing them, and treating them properly when in health and when diseased—on the character and value of Merino Sheep—anatomical structure, &c, &c—5 valuable works, viz:

Sir George Stewart Makenzie, Bart.
Robert R. Livingston, LL. D.
Samuel Bard, M. D.
M. Daubenton, a man of letters, and profound Naturalist; his work was published in Germany, Italy, Spain, and America—and *in France*, at the expense of the nation.
Mr Tessiu, inspector of the Rambouillet Establishment—and others in France.

Also for sale—a valuable collection of Books on Agriculture, Manures, various treatises on Horses, Cattle, Botany, &c, &c. By R. P. & C. WILLIAMS, wholesale and retail Booksellers and Stationers, No. 18 and 20 Cornhill, Boston. May 25.

Howard's Cast Iron Ploughs, &c.

Just received at the Agricultural Warehouse, Nos. 51 and 52 North Market street, a few of C. Howard's Patent *Cast Iron Ploughs*. This is the most approved Plough now in use, and is highly recommended by our best farmers for doing the work with ease and in the most perfect manner; the casting being ground smooth, the Plough is not liable to clog even at the first time using, but runs perfectly free at all times.

Also,—Taft's superior cast steel SCYTHES, manufactured expressly for this establishment. Likewise, Passmore's, Farwell's, Dudley's and English Scythes, with a large assortment of Garden tools.

Also,—Hall's superior Hay Rakes—the best article of the kind manufactured in the country. June 15.

Lead Pipe.

LEAD PIPE, all sizes, constantly for sale by Lincoln Fearing & Co, No. 110, State Street.

April 13, 1831. 6w.

Bones Wanted.

Shin and Leg Bones constantly purchased by GEO. H. GRAY & CO. No. 68 Kilby street.

April 20. 2mos

For Sale, Full blood Aldnerney and Short Horn Bull and Heifer Calves.

Two Alderney Bull Calves, and one Heifer Calf. Also, one Bull and two Heifer Calves of the Short Horn or Teeswater breed, all from full blood imported stock, on both sides. For terms apply at this office. 4t May 11

PRICES OF COUNTRY PRODUCE.

			FROM	TO
APPLES, russettings,	-	barrel.	3 00	3 50
ASHES, pot, first sort,	-	ton.	105 00	108 00
Pearl, first sort,	-	"	120 00	122 50
BEANS, white,	-	bushel.	90	1 00
BEEF, mess,	-	barrel.	8 50	9 00
Cargo, No. 1,	-	"	7 75	8 00
Cargo, No. 2,	-	"	6 50	6 75
BUTTER, inspected, No. 1, new,	-	pound.	15	16
CHEESE, new milk,	-	"	6	8
Skimmed milk,	-	"	3	4
FLAXSEED,	-		1 12	1 50
FLOUR, Baltimore, Howard-street,	-	barrel.	5 37	5 50
Genesee,	-	"	5 50	5 75
Alexandria,	-	"	5 12	5 25
Baltimore, wharf,	-	"	5 12	5 27
GRAIN, Corn, Northern.	-	bushel.	70	72
Corn, Southern Yellow,	-	"	67	68
Rye,	-	"	80	83
Barley,	-	"	60	62
Oats,	-	"	40	42
HAY,	-	cwt.	60	70
HOG'S LARD, first sort, new,	-	cwt.	10 00	10 25
HOPS, 1st quality,	-	"	9 00	10 00
LIME,	-	cask.	1 00	1 25
PLAISTER PARIS retails at	-	ton.	3 00	3 25
PORK, clear,	-	barrel.	17 00	19 00
Navy mess,	-	"	13 00	13 50
Cargo, No. 1,	-	"	13 50	14 00
SEEDS, Herd's Grass,	-	bushel.	1 75	2 00
Red Top *(northern)*	-	"	50	62
Red Clover, (northern)	-	pound.	11	12
TALLOW, tried,	-	cwt.	8 00	9 00
WOOL, Merino, full blood, washed,	-	pound.	70	75
Merino, mixed with Saxony,	-	"	75	80
Merino, three fourths washed,	-	"	63	65
Merino, half blood,	-	"	58	60
Merino, quarter,	-	"	46	50
Native, washed,	-	"	45	48
Pulled superfine,	-	"	63	65
1st Lamb's,	-	"	58	60
2d, "	-	"	48	50
3d, "	-	"	30	32
1st Spinning,	-	"	53	55

PROVISION MARKET.

BEEF, best pieces,	-	pound.	8	10
PORK, fresh, best pieces,	-	"	6	7
whole hogs,		"	5½	7
VEAL,	-	"	6	8
MUTTON,	-	"	4	5
POULTRY,	-	"	8	12
BUTTER, keg and tub,	-	"	12	15
Lump, best,	-	"	13	20
EGGS,	-	dozen.	12	14
MEAL, Rye, retail	-	bushel.	82	84
Indian, retail,	-	"	82	84
POTATOES,	-	"	30	
CIDER, [according to quality]		barrel.	1 00	2 00

Brighton Market—*Monday, July* 4.

[Reported for the Chronicle and Patriot.]

At Market this day 189 Beef Cattle; 1606 Sheep and Lambs, and 57 small pigs. About 50 Beef Cattle came in last week, after Monday, and were sold.

Prices.—*Beef Cattle*—We quote today from $4 50 to 5 50. A few pairs extra brought a trifle more.

Sheep and Lambs—Sales were noticed at 2 75, 2 88, 2 92, 2 12½, 2 25, and $2 33. Some wethers were at market, but we did not learn the price at which they were taken.

Swine—No sales noticed.

MISCELLANY.

THE THREE HOMES.

'Where is thy home?' I asked a child,
Who, in the morning air,
Was twining flowers most sweet and wild,
In garlands for her hair.
'My home,' the happy heart replied,
And smiled in childish glee,
'Is on the sunny mountain's side,
Where soft winds wander free.'
O, blessings fall on artless youth,
And all its rosy hours,
When every word is joy and truth,
And treasures live in flowers.

'Where is thy home?' I asked of one,
Who bent with flushing face,
To hear a lover's tender tone
In the wild wood's secret place.
She spoke not, but her varying cheek
The tale might well impart;
The home for a young spirit meek
Was in a kindred heart.
Ah! souls, that well might soar above,
To earth will fondly cling,
And build their hopes on human love,
That light and fragile thing.

'Where is thy home, thou lonely man?'
I asked a pilgrim grey,
Who came with furrowed brow and wan,
Slow marching on his way.
He paused, and with a solemn mien,
Upturned his holy eyes,
'The land I seek thou ne'er hast seen,
MY home is in the skies!'
O! blest, thrice blest! the heart must be,
To whom such thoughts are given,
That walks from worldly fetters free;
Its only home is heaven.

NATIVE SILKWORMS.

We are informed that a lady near Georgetown, D. C. has a couple of cocoons of the native silkworm, of so extraordinary a size that a description of them and the fly that has come out of them is deemed worthy of publication. The cocoon is fully as large as a turkey's egg, and resembles that of the common silkworm, in other respects, except in the fibre, which looks like flax. The fly is very beautiful, and very large, the size of a wren. Its antennæ are black, legs and back red, body striped. It measures between the extremities of its wings six inches. We should be glad to obtain the flies for preservation; and if they shall have produced eggs a few would be very acceptable.—*American Farmer.*

Intemperance.—The following information is derived from an examination of the records of the office of the county clerk of Rensselaer, and has been communicated by the clerk:—

That during the year 1830, 705 paupers have received public charity at the expense of $7871 13; and that from an accurate investigation, *nine tenths* of the expenditure was traced to the use of ardent spirits; so that the county during the year has been put to the expense of $7084 25 to support its drunkards or paupers thrown upon the public by drunkenness, while only $787 13! has been required for the support of all others, claiming public charity from old age or providential inability.—*Ontario Rochester.*

CENSUS OF THE UNITED STATES.

	1820.	1830.	INCREASE
EASTERN STATES.			
Maine,	298,335	399,462	101,127
New Hampshire,	244,161	269,533	28,372
Vermont,	235,764	280,665	44,901
Massachusetts,	523,287	610,100	86,813
Connecticut,	275,248	297,711	22,463
Rhode Island	83,059	97,211	4,152
	1,659,854	1,954,982	297,828
MIDDLE STATES.			
New York,	1,372,812	1,964,496	561,684
New Jersey,	277,579	320,779	43,204
Pennsylvania,	1,049,458	1,330,034	280,576
Deleware,	72,749	76,737	3,988
Maryland,	407,350	446,913	39,563
	3,170,944	4,108959	929,015
SOUTHERN STATES			
Virginia,	1,065,366	1,186,297	120,931
N. Carolina,	538,829	738,470	99,641
S. Carolina,	502,741	581,478	78,838
Georgia,	340,989	516,567	175,578
	2,547,925	3,022,812	474,887
WESTERN STATES.			
Ohio,	581,434	937,679	356,245
Kentucky,	564,317	688,844	124,527
Indiana,	147,178	341,585	194,404
Illinois,	55,211	157,575	102,364
Missouri,	66,586	137,427	70, 41
	1,414,726	2,263,107	848,381
SOUTH WESTERN STATES.			
Tennesse,	422,813	684,822	262,009
Louisiana,	153,407	215,275	62,168
Alabama,	127,901	309,216	181,151
Mississippi,	75,448	97,865	22,417
	779,569	1,307,478	527,009
TERRITORIES.			
District of Columbia,	33,039	39,853	6,819
Michigan,	8,896	31,696	22,802
Arkansas,	14,246	30,380	16,134
Florida,		34,725	
	56,181	136,611	80,430
RECAPITULATION.			
E. States,	1,659,854	1,954,682	297,828
M. States,	3,177,944	4,108,959	929,015
S. States,	2,547,925	3,022,312	474,887
W. States,	1,414,726	2,263,107	848,341
S. W. States,	779,569	1,307,478	527,909
Territories,	56,181	136,611	80,430
Total,	9,637,299	12,796,649	3,158,450

Good advice.—The following advice from Madame Terein, a lady of great literary attainments, given to Marmontel, when a young man, with respect to authorship, should be a perpetual lesson to writers by profession. 'Secure yourself,' said she, 'a livelihood independent of literary successes, and put into this lottery only the overplus of your time; for wo to him who depends only on his pen! Nothing is more casual. The man who makes shoes is sure of his wages: but a man who writes a book, or a tragedy, is never sure of anything.'—*Life of Marmontel.*

The dearest is always the best.—In the western part of Massachusetts, where oak abounds, pine is preferred and generally used in constructing pumps for wells; in this part of the State where pine can readily be procured, oak, which it is very difficult to obtain, is esteemed the best and commonly used for that purpose.—*Barnstable Journal.*

A farmer having lost his horse and cart in New York, pinned a sheet of paper on his back, and another in front, displaying 'Lost my horse and cart.' A crowd followed him, and he had not gone far before he heard of his property.

Valuable and Cheap Land—for Sale.

The subscriber offers for sale, 14,000 acres of choice Land, situated in the town of Pinckney, county of Lewis and state of New York. Some of the land is improved and under cultivation. The country is remarkably healthy, being entirely free from the fever and ague and from the common bilious fevers which often afflict the towns upon Lake Ontario, this town being 18 miles east of the lake. The soil is principally a sandy loam, much of it covered with rich black mould. The timber is chiefly Sugar Maple, Black Ash, Butternut, Beech, Elm, &c. The land yields first rate crops of Grass, Rye, Oats, Barley, Potatoes and Flax; and on some lots, good Wheat and Corn may be grown. To those wishing to obtain superior grazing farms, a fine opportunity now offers itself. The produce of pasturage and hay from an acre of this land, is very large, fully equalling if not surpassing that from the same quantity of land in any other of the Black River townships. The land is admirably well watered, there being but few lots which have not durable running streams upon them. The land is well adapted to Orcharding—the Apple tree thriving very well in this county. Stock of all kinds may be disposed of with the least possible trouble, and to the greatest advantage, the drovers purchasing at the very doors of the farmers, and paying the highest cash prices for their cattle, which will readily find purchasers at all seasons of the year. Several farmers at present residing on this town, were originally from the New England States, and some of them from Massachusetts, who are in thriving circumstances. The above described land is offered for sale at the very low price of from two dollars and a half to three dollars per acre, for the uncleared land, and from three dollars and a half to five dollars and a half for the improved lots. The land will be sold in lots to suit purchasers, and from two to five years' credit for payment in annual instalments, will be given. As a further convenience to purchasers, the subscriber will receive in payment, Cattle, Sheep, Pork, Grain or Grass Seed, for which products he will allow the highest cash prices. The title to the land is indisputable, and good Warranty Deeds will be given to purchasers. Persons desirous of purchasing will please to apply to the subscriber, at Henderson Harbor, county of Jefferson, State of New York, or to DAVID CANFIELD, Esq. on the town. JAMES H. HENDERSON.
March 9. ep16t

Ammunition

Of the *best* quality and *lowest prices*, for sporting—constantly for sale at COPELAND'S POWDER STORE, 63 Broad Street.

N. B. If the quality is not found satisfactory, it may be returned, and the money will be refunded. tf Jan. 7

Hickory.

This astonishing fleet horse was raised in Montreal, is from an English blood mare, (sire unknown,) is not inferior to any in the U. States for speed, action and beauty. He is a fine sorrel, well built, good size, and pronounced by (*good*) judges in every respect a first rate horse; trots a 3 minute gait, fast walker, and has paced around the trotting course, Long Island, in 2 minutes, 34 seconds, and was offered publicly to match against any horse that could be produced. It is considered unnecessary to say more, as his qualifications are too well known to be doubted.

He will stand at Abbott's Inn, Holden, during the season. Terms $8, the season. 6t May 11.

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☞ No paper will be sent to a distance without payment being made in advance.

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